

# HOW WELL DRESSED WOMEN WILL WEAR

BY

Anne Rittenhouse

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## Individuality Reigns in the New Spring Fashions

Special Correspondence of The Star.

NEW YORK, April 8, 1916.

NE recoils with irritation and weariness at any further mention of the doings of the Defense Syndicate in Paris, because so much has been written about it, true and untrue, that the public must be tired of the subject.

And yet, temptation to do it is enhanced by the far-reaching influence of this syndicate on the dress of the average American woman. One likes to indulge in the bromide, oratorical expression, from Maine to Mexico and from the poles to the poles, when describing the effect of the council of ten in Paris on the millions of people in the United States.

It would probably seem an absurdly far cry to the woman living on a rural delivery route to say that she has a chance to be dressed differently from her neighbors, because Paul Poiret fell out with his neighbors. Yet such is the case. If a handful of the great dressmakers in the world had not decided to keep their models this spring from the gaze of every buyer who wished to pass through their doors, and if the big American buyers had not become interested in this outfit, and if all the minor dressmakers had not rushed to the front to claim American money for their services, we should all be wearing duplicates of a few certain models throughout this stupendous continent.

The thing that was devoutly wished by the merchants, therefore, has come to pass. American women have found out the reasons for the coming over of so many gowns from minor houses in Paris, and they are buying liberally without demanding the names of the great houses that heretofore ruled the world of fashion. Who knows how far this situation may carry the dress industry into high honesty?

No one will deny that the false label usage has become a scandal in the merchandising of women's clothes. Every one blamed every one else for it, but that it was done every one knew. As the public always pays, so the public is always blamed for what ever goes wrong. The rich American women were content that here the label of a few French firms, and so, for the sake of trade, the clothes people said, there grew up a vast industry in this country of using false labels.

But in the twinkling of an eye has sounded the trumpet of doom against this condition. The few great houses in France said they would not sell to any one they did not care to, and the American houses took their revenge by buying half of their stock from minor houses who had never had a chance.

And what is the condition now? It is this. A good customer with a large purse walks into a fashionable dress-making place and is shown gowns. She likes one immensely. She asks if it is a Cheruit or a Doucet.

"Neither; it is from Arnold," is the answer. "She designs for some of the greatest Parisiennes. There is no duplicate of this over here; she designed it for this house."

"And who made that evening gown?" asks the customer further. "Worth or Lanvin?"

"It is by Monjaret. I know this is a new name to you, madam, but Mlle. Monjaret was the artistic and delightful premiere with Paul Poiret, and now that his house has been closed since the beginning of the war, the buyers have found that his disciple can make wonderful gowns. If you buy it you will not see yourself as in a mirror at every party."

"Please have your mannequin put on that amazing gown with ruffles and the Louis XV vest in front," asks the customer. "Was it made by Faugère?"

"No, indeed; it is by Royant, whose fame in Paris for years has been great for four years. The glory of leading the new fashions in sport clothes at Beauville has rested between Royant and Chancel. You Americans have not been familiar with these names, but no smart woman in Europe goes without a wrap from one of these two houses."

Now, you can see for yourself how easy it will be to persuade women to wear gowns that are not reflected on every side. Here are some of the changes along with rebellion may run.

If you don't like skirts that flare out into ten yards at the hem you can wear the barrel skirt to which Callot, Douillet and Bulloz have given their approval. It is really newer and more original than all the other skirts, and it is not generally known or handled. Even some of the best dressmakers show models that are not true to type. By the way, Bulloz has one of the best models made of fine blue serge that looks like silk, the hoops of the barrel placed on the inner side of the skirt, holding it out in a modified manner above the knees and letting it fall in at the ankles. The hem of this skirt does not measure over three and one-half yards, probably, but the top of it is laid loosely, but flatly, over the hips.

The odd feature of this gown is the placement of a few dull pink silk roses on the barrel hoops, here and

### BLUE SERGE



MODEL BY MARGAIN LACROIX. BLUE SERGE COSTUME TRIMMED WITH BLACK BRAID AND BLACK LEATHER BELT.

there. The blouse has the new and accepted renaissance neck, which means a straight line to the collarbone and finished with a turnover collar of some soft fabric or embroidery. There is as much chiffon used as serge in this slim little bodice; there is also a pink rose and long, loose sleeves of blue chiffon over rose-colored net.

If you don't like panniers you need not have them, for there are just as many good models without them as with them. There is usually some kind of drapery on the hips, but you can choose from a half hundred ways, some of which are so inconspicuous that you would have to tell your friends that your gown is bunched up in the new manner.

Jenny has sent over two especially attractive gowns with her drapery, to which no conservative woman could object; one has a skirt of black silk with a figured satin design on it and a hem, which is sure; not more than four yards wide; the hip drapery formed of a piece of the silk used with its selvedge going around the figure, loosely falling nearly to the knees and bunched up on the hips just below the

waistline; the bodice is a conventional combination of iridescent crystals on net, and the joining of the two would for all the world look like a skirt and separate blouse if the belt had not been featured. It is made of blue satin and has pleatings of the black and blue, standing high up in back and rather queer, blue satin ornaments holding them in place.

The week that this gown came out it was worn at the same time by a distinguished young actress and by

a smartly dressed society woman at a restaurant dinner. Two days after I saw the original gown exhibited at an opening, which goes to show how difficult it is to get hold of anything that is not reflected by some one else.

There are few women who will rebel sufficiently against long sleeves to put them out of fashion. It is passing strange that long sleeves will always come in with the advent of warm weather instead of cold, but the modern version of using transparent fabrics to

cover the arms robs the long sleeve of its terror.

It is fascinating to go among the many French gowns that are offered for inspection and try to classify the different kinds of sleeves; and the next thought is that any woman who does not care for one kind may have a chance at several others.

There are even sleeves in evening gowns, and some of them reach to the knees. There are mousquetaire ones of silver or gold net that, before they are put on the arms, look like the stockings of some greedy child hanging on to Christmas morning. When they are put on the arms the entire length is wrinkled up between wrist and armhole.

In all this vast variety of sleeves one kind is missing; nothing fits the arm without a break or bulge between the armhole and the cuff. There are coat sleeves that start out to be quite conventional, but which run up when they get below the elbow or reach the wrist.

One of the most amazing sleeves in an evening gown is nothing but a pair of long mitts of lace that are made of the ends of lace and tulle drapery that flow down the back of the gown. As the wearer spreads out her arms either in talking or dancing she widens the back drapery until it looks like the wings of a butterfly.

It goes without saying that hundreds of women are going to revolt against the renaissance neckline which cuts straight across the top of the shoulders, leaving the bare neck come out like a column from a huge basic framework.

It is not easy to explain why this movement in necklines has become fashionable during an era of Louis XV and Louis Philippe fashions, unless one remembers that Cheruit and Premet have emphasized this kind of neckline for several gowns from being true to type.

The French designer never likes to be accused of copying pictures or periods exactly; she would think that such slavishness would be an insult to her genius for original designing; she would frankly own to the source of her inspiration, but she would always add something to the gown to keep it from being a copy. This curious neckline is an example of this.

There is no doubt that some of the French designers exaggerate this last feature to the point of freakishness, and others, like Paquin, for example,

are made of this saccharine delicacy. To make the rolls take a quart of bread dough after it is molded for the last raising and knead into it one cup of grated maple sugar, a quarter teaspoon of soda and a teaspoon of butter. Let it rise, then mold again and cut out in small rolls. Let these rise for fifteen or twenty minutes and bake in a quick oven.

In making maple sugar biscuits prepare an exceptionally rich, tender baking powder crust. Roll out about half the thickness of an ordinary biscuit, and shape with small cutters not much larger than a silver dollar. The top to a small baking powder can or the cover of a tea caddy makes a good cutter. As each biscuit is cut out cut in halves again, sprinkle small bits of the maple sugar over one half of biscuit dough, moisten the other half and press it over the first. Lay close together in a tin, so that they are not spread. Brush over with milk or melted butter and bake in a quick oven until they are brown, but not hard. Serve as soon as done, with saucers of warm melted sirup.

Maple Cookies.

Warm three cups of maple sirup in a saucepan until it will melt, then cream with one cup of butter. Add the well beaten yolks of four eggs, one cup of milk, two teaspoons of baking powder sifted with two cups of flour, the whites of the eggs beaten stiff and enough maple sirup to make a soft dough to roll. Cut with plain or fancy cutters, and bake in a moderate oven.

Maple Cup Puddings.

One cup of maple sirup, one cup of milk, one-half cup of butter, two level teaspoons of baking powder sifted with two scant cups of flour. Steam in cups for two hours.

Maple Indian Pudding.

Moisten two cups of corn meal with boiling water, add one-half cup of butter, one-half cup of sugar, one cup of maple sirup, one and one-half cups of milk, one-half teaspoonful of salt, one cup of seeded raisins, one-half teaspoonful of cinnamon and nutmeg mixed and ground, and bake for three hours. Serve with cream.

Maple Pie.

Line a tin with nice crust and fill with a custard made of one cup of thick maple sirup, the juice and grated rind of one lemon, one egg, one teaspoonful of flour. Cover the top when done with a meringue made of the white of an egg beaten stiff with a tablespoonful of powdered maple sugar, and brown slightly.

Maple Caramels.

To three cups of maple sirup add two cups light brown sugar, three tablespoonfuls of glucose and a half cup boiling water. Stir well together and boil until it threads when poured from a spoon or snaps when dropped in cold water. Put in a cup of rich cream and half a cup of butter and boil, stirring all the time until done, which will be when the candy hardens when dropped in cold water. Take from the fire and pour out to cool. As soon as cold cut in squares and wrap each one in paraffin paper.

Maple Coconut Squares.

Put in a kettle a scant cup of maple sirup and a tablespoonful of butter. When it boils add a grated coconut and cook over a slow fire until done, which will be when it hardens if dropped in cold water. Pour on to a buttered marble slab or in a buttered pan, and when hardened sufficiently cut into squares and wrap in paraffin paper.

Maple Parfait.

Try this while you have your maple sirup. Scald one quart of milk in the

double boiler. Beat the yolks of six eggs until creamy, add a cup and a half of maple sirup and the tiniest pinch of salt. Put the hot milk into this, and when well mixed turn back into the boiler and cook until the mixture coats the side of the spoon. Stir all the time, occasionally lifting the boiler up from the water to keep it from cooking too quickly. As soon as thickened take from the fire, add the stiffly beaten whites of the eggs and continue beating until cold. When ready to freeze add a cup of rich cream whipped stiff, turn into the freezer, pack with ice and salt in the same proportion you would for creams and turn slowly until stiff.

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Maple Fudge.

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Maple Ice Cream.

Boil a pint of milk in the double boiler. Mix three beaten egg yolks with a cup of milk, then stir into the hot milk. Melt a cup and a half of maple sugar, or take the sirup and add to the thickened milk, and take from the fire. Add a pint of rich cream, and when cooled, freeze.

Maple Sauce to Serve With Ice Cream.

Vanilla cream is delicious when served with a maple sugar sauce. Boil a cup of thin cream with a pound of maple sugar and a generous tablespoonful of butter. Do not stir. When a little dropped in cold water makes a soft ball, it is ready to serve. If necessary to keep hot, set in a pan of hot water. With the addition of a few nuts, this sauce becomes the ever popular maple sundae.

Maple Mousse.

Beat the yolks of five eggs until creamy, then add to them one-half cup of maple sirup. Place over a slow fire and stir constantly until thickened enough to coat the spoon. Pour into a bowl and beat until cold, when it will be very light. Add a pint of cream whipped to a dry froth and pack in ice and salt. It will be a finer grain if not stirred, even with a spoon, during the freezing.

EMMA PADDOCK TELFORD.

Lye as a Cleanser.

PULVERIZED lye can be bought in cans with perforated tops. It is so useful in the household that no housekeeper can afford to be without it. If put into the sink, it keeps the drain open, the lye uniting with grease and clean, the lye uniting with grease and making a soap. It is invaluable for removing grease and stains from pots, pans and kettles, and especially the garbage pail, which should by all means be kept clean. A long-handled dish mop should be kept on hand to be used when cleaning with lye, as it is exceedingly injurious to the hands.

Pongee silks now have awning stripes—bright red, green or blue, set beautifully on the natural pongee-colored ground.

DOEUILLET MODEL OF BLUE TAFFETA. THE SKIRT IS GATHERED INTO DOUBLE RUFFLES AT THE TOP.

BIG Paris Names and Uniformity of Styles Have Lost Their Prestige Among the American Buyers—Smaller Houses in France Find Customers in This Country—Long Sleeves Are Preferred—The Barrel Skirt of the Season, Which May Take the Place of the Wide Flaring Novelty—Odd Features of the New Gowns.

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Line a tin with nice crust and fill with a custard made of one cup of thick maple sirup, the juice and grated rind of one lemon, one egg, one teaspoonful of flour. Cover the top when done with a meringue made of the white of an egg beaten stiff with a tablespoonful of powdered maple sugar, and brown slightly.

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Maple Sauce to Serve With Ice Cream.

### BLUE SILK AND JET TRAIN THE LATEST



MODEL BY MARTIAL ARMAND. BLUE SILK WITH TRAIN FORMED OF CLOTH OF JET. PINK ROSES AT THE WAIST.

### VARIETY IN SPRING SUITS

WHILE the strictly tailored suit is shown some favor there is a larger percentage than usual of novelty and trimmed models. Jackets are cut almost any length. Collars, sleeves and other details are almost as varied as the number of suits. There are many smart effects secured by novel seams, and by the use of different materials in the same garment. There are plain backs with fancy fronts, or a plain front and a fancy cut or trimmed back.

Although there is great variety in style details there are really only two types of suit coats, the fitted jacket and the loose box coat. This fitted jacket varies from twenty-six to thirty-two inches in length, and is only tight fitting the waist line. Below the waist line it is decidedly flaring. There may or may not be a belt at the waist line, and if it is used it may encircle the entire waist, or be set on either at the back, front or at the sides only.

Box coats are cut much shorter, usually from twenty-one to twenty-four inches in length. They fit at the collar and shoulders only, being made to flare widely below the bust. Some models are cut much shorter in front, in bolero style, and with somewhat longer backs. All of these box coats are made quite wide around the bottom.

Jacket suits are not usually trimmed to any great extent, but box suits are usually very much trimmed. Fancy braids, novelty silks, plain and fancy leather, contrasting color cloths and ornamental buttons are all used for the purpose. Jacket suits are usually made with military collars, with either notch or shawl lapels, some are made with military collars, some with collars that stand up in the back only and others have an extended flaring cut attached.

Tailored suit skirts are made with slightly narrower skirts than the dressier models, but are considerably

wider than they have been for many seasons. They are cut circular, gored or pleated. The favored and practical length is six inches from the ground. A suit of taffeta has the coat finished with a pleated peplum, with a sash end, and is trimmed with bands of velvet ribbon in harmony with the jacket.

Another suit of taffeta has a box coat in hip length and cut very full, hanging loosely from the shoulders. It is trimmed with wide bands of velvet ribbon in harmony with the jacket.

A good-looking suit is of serge in eon type jacket with standing collar. The skirt is full with panels of cluster plaits, each panel trimmed at the bottom with rows of braid to match the jacket.

Smart Petticoats.

A FULL taffeta petticoat is pulled into a haircloth band at the bottom, and is lined with China silk. It has practical pockets, gathered around a cord and pointed with a rosette. It is almost dressy enough to be an outside skirt.

Another petticoat is taffeta-yoked, with a deep chiffon flounce made to stand out all around by means of alternate rows of taffeta cording and taffeta milliner's folds.

A petticoat to hold out the dancing frock is made of net, chiffon and crepe de chine, with a red around the bottom. Crepe de chine forms the top, the body is of net, and the ruffles are of chiffon.

Vivid-colored petticoats in emerald, cerise and purple are worn with black and white suits. Nothing looks so well with shepherd checks as these bright petticoats. It is a mistake to wear a black and white skirt with a black and white suit. One kills the other.

To Brighten Windows.

If you wish to make the panes of your windows glossy and bright after washing and drying them, rub them over with a cloth moistened with water in which some salt has been dissolved.

### In the Sick Room.

PLACING a watch under a tumbler near the bed of a sick person will give him or her relief from the ticking, which is often very trying to sensitive nerves. If there is no timepiece near, a sense of loneliness may be felt, but if a watch is laid under a tumbler, even close to the bed, the ticking is almost inaudible.

### Taupe Gabardine



TAUPE GABARDINE TRIMMED WITH STITCHING. MODEL BY BULLOZ.

### THE MAPLE SIRUP SEASON

#### SUNDAY MENU.

BREAKFAST.  
Oranges. Water Cress.  
Omelette. Maple Sirup.  
Waffles. Coffee.

DINNER.  
Oyster Soup. Radishes.  
White Potatoes of Chicken with Popcorn Border.  
Mashed Potatoes with Parsnip Fritters.  
Lettuce with French Dressing.  
Maple Ice Cream.  
Coffee.

SUPPER.  
Rolls. Pickled Peas.  
Waldorf Salad. Waffles.  
Lemonade. Maple Sirup.  
Maple Sugar Layer Cake.  
Caramel. Tea.

ONE of the delights of early April is maple sugar, prepared in a variety of appetizing ways. We have the Indians to thank for the art of making the real maple sugar, and the early settlers took their cue from them. While the process of making was crude in the extreme, the product was pure, which is more than can be said of much of the trade sugar and sirup in the markets today. The wholesale dealer takes the common cane sugar or glucose, puts into it about a tenth as much real maple sugar, and we eat it on our cakes and waffles.

According to reliable estimates, seven-eighths of the sugar and sirup sold today is only partly maple, or made entirely of other products. The product of our forests is water are used to furnish the foundation for a home-made maple sirup, while extract of hickory bark is also utilized for the furnishing of "near-maple" flavor in combination with brown sugar or glucose. Ohio was the first state to draw a line on the whole deception, and its food commissioner has been indefatigable in seeing that all the maple sirups sent out from that state are what they purport to be. The remedy for paying maple sugar prices for simply a maple taste, which may be nearly all cane sugar or glucose, lies with the consumer. According to the national food laws, the product must be correctly labeled as to ingredients. Sometimes these labels are written in almost infinitesimal characters, but get out your glasses if need be and see what you are buying.

Sucre a la Creme.

Boil together a pound of grated maple sugar and a half cup of rich cream until the sirup forms a soft ball when rolled in a saucer with a spoon. Cover the bottom of a buttered tin with a layer of chopped buttered meats and pour over them the candy. Let it harden a little and mark into squares with a knife.

This is a popular confection among the French-Canadian peasants, who also use the boiled cream and sugar for their famous "cane" cakes.

An excellent layer cake is made by using this sucre a la creme with the buttered meats, then frosting the top layer with the cream without the nuts.

A delicious pudding sauce is made by melting maple sugar in cream or even rich milk.

An old-fashioned preserve, still a favorite among the Catskill mountain people, is made of maple sugar and plums. Melt the sugar in a little water and cook with the plums, allowing pound for pound. This gives a tart sweetness especially delightful to the palate.

In the maple sugar regions, delicious little baking powder biscuits or rolls

are made of this saccharine delicacy. To make the rolls take a quart of bread dough after it is molded for the last raising and knead into it one cup of grated maple sugar, a quarter teaspoon of soda and a teaspoon of butter. Let it rise, then mold again and cut out in small rolls. Let these rise for fifteen or twenty minutes and bake in a quick oven.

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